

## 20# oatmalt stout

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **35**
- SRM **27.7**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.9 kg (43.2%)	81 %	4
Grain	Monachijski	1.1 kg (25%)	80 %	16
Grain	Słód owsiany Fawcett	0.7 kg (15.9%)	61 %	5
Grain	Strzegom Karmel 300	0.3 kg (6.8%)	70 %	299
Grain	Barwiący	0.2 kg (4.5%)	55 %	985
Grain	Jęczmień palony	0.2 kg (4.5%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %